

ENZYMES

Zyme-O-GA600

Description

Zyme-O-GA600 is a glucoamylase obtained from a selected classical strain of *Aspergillus niger*.

Properties

Zyme-O-GA-600 produces glucose from liquefied starch and is an exo-1,4- α -D-glucosidase, which hydrolyses the 1,4- α linkages in liquefied starch and the 1,6- α linkages at a lower rate. It also contains side-activities which make the enzyme more efficient.

Use

Zyme-O-GA600 was developed for starch saccharification or SSF.

Dosage and Addition

400–500 g/ton of cereal at pH 3.0–5.5 and temperature 86°F–147°F (30°C–64°C).

Optimum conditions of use: pH 4.2–4.6 and 143°F (62°C).

Add to the liquefied starch during the saccharification stage or at the beginning of the alcoholic fermentation (SSF).

Please contact your ATPGroup Brewing Products Specialist for assistance with optimizing the enzyme use to meet your requirements.

Storage and Shelf Life

Store in original unopened package in a cool and dry environment, max 39–46°F (4–8°C) to retain maximum activity. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

Zyme-O-GA600 is available in 1 kg and 25 kg packaging. Larger sizes available by special order.

Product for Professional Use Only

Non-GMO, no flavorings/color additives added

Preservative-free and conforms to FCC-recommended specifications for food enzymes

Please refer to the SDS for safe handling requirements.